


# DINNER

HOURS 6:00 PM - 10:00 PM MON-SUN

## ENTREES

**BUTCHER'S CUT** 36.00  
Please ask your order taker for today's selection. Served with seasonal vegetables and mashed potatoes

**MARKET FRESH SEAFOOD** 32.00  
Hyatt supports sustainable fisheries. Please ask your order taker for today's selection. Served with seasonal vegetable succotash

 **PAN ROASTED ORGANIC CHICKEN** 26.00  
Served with wild mushroom hash and shallot-thyme jus

**HOMEMADE PAPPARDELLE** 28.00  
Braised lamb shank and gremolata

**MAC N CHEESE** 23.00  
Bacon, caramelized onions, roasted corn, white cheddar, Fontina, and Manchego cheeses

 **GLUTEN-FREE VEGAN PENNE PASTA** 22.00  
Garlic, broccoli, tomatoes and spinach

### To Order, Please Touch 54

All Room Service Orders are Subject to State and Local Taxes, a Delivery Charge of \$3.00, and a Service Charge of 21%. The Service Charge Includes Gratuity.

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase your Risk of Food Borne Illness. Please Let Your Order Taker Know if you Have Any Food Allergies or Require Special Food Preparation.

## DESSERTS

OPERA CAKE	9.00
Chocolate ganache, almond and coffee butter cake with berry coulis	
CRÈME BRULEE	9.00
Traditional crème brulee with biscotti	
STRAWBERRY MOUSSE PARFAIT	9.00
Fresh strawberry and mint	
CHEESECAKE	9.00
Key lime cheesecake with fresh berries	
PINT OF HOMEMADE GELATO	9.00
Daily creation from our pastry shop. Please ask your order taker for flavors	
HAAGEN-DAZS ICE CREAM	8.00
Two scoops of chocolate, vanilla or strawberry	



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